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Title: **JP6153860A2: FLESH-REDUCING FOOD**

Country: **JP Japan**

Kind: **A**

Inventor: **FUJITA TADASHI;**

Assignee: **NISSEI KOSAN KK**

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Application Number:

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Number:

IPC Code: A23L 1/30; A23L 1/00; A23L 1/305; A61K 47/40; A61K 31/20; A61K 37/02;

Priority Number: **Nov. 25, 1992 JP1992000339737**

Abstract:

PURPOSE: To provide a flesh-reducing food produced by including γ -linolenic acid in α -cyclodextrin and exhibiting remarkably excellent obesity-preventive effect or a body-weight increase preventive effect by the synergistic action and the clathrate action of both components.

CONSTITUTION: The flesh-reducing food is produced by including (A) 3-25 pts.wt. of γ -linoleic acid in (B) 100 pts.wt. of α -cyclodextrin. The inclusion of the component A in the component B is carried out e.g. by adding 30 pts.wt. of water to 1 pt.wt. of the component B, thoroughly mixing the mixture, adding 0.3 pts.wt. of the component A, vigorously agitating with a homogenizer under cooling for 60min and freeze-drying the obtained pasty substance. It is preferable for improving the obesity preventive effect to use a chemically modified compound as the component B and to compound the food with a peptide having activated functionality and obtained by the hydrolysis of a polypeptide.

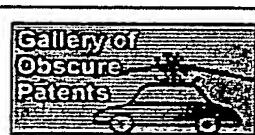
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